

H A R V E S T

BEN'S CORNER BAR & CAFE

NOVEMBER, 1986

WINES BY THE GLASS

Whites

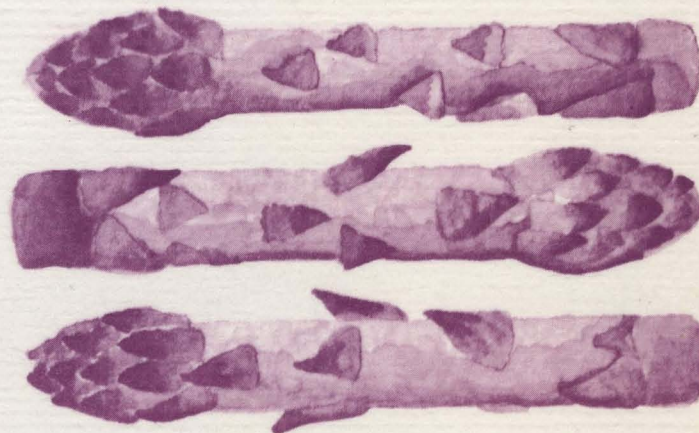
1985 JOHANNISBERG RIESLING, Hogue	3.75
1985 CHARDONNAY, Domaine St. George	3.50
1985 VERDICCHIO, 'Casel di Serra' (Bianchi)	3.25
1985 BORDEAUX, Chateau Plessis	2.75
BIANCO, n.v., Coviro	2.50
TAITTINGER CHAMPAGNE, SPLIT (6.32 oz.) Brut la Francaise	9.75

Reds

1982 CHIANTI CLASSICO, (Gabbiano)	3.50
1985 COTES du RHONE, (Caves de Rasteau)	3.25
1984 GAMAY, 'American Gothic' (Pat Paulsen)	3.25
SIMONE ROUGE, n.v., Lucien Simone	2.75

BAR SPECIALS

SAMUEL ADAMS, BOSTON LAGER, Boston, U.S.A.	3.00
SAMUEL SMITH NUT BROWN ALE, Yorkshire, England	4.00
AUGUST SCHELL PILSNER, New Ulm, Minnesota	3.75
LORD CHESTERFIELD ALE, Pottsville, Pennsylvania	2.75
HOT MULLED CIDER	3.75



H A R V E S T

BEN'S CORNER BAR & CAFE NOVEMBER, 1986

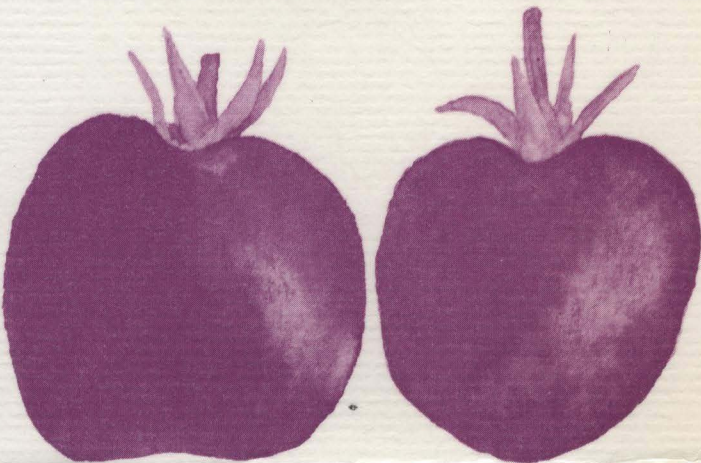
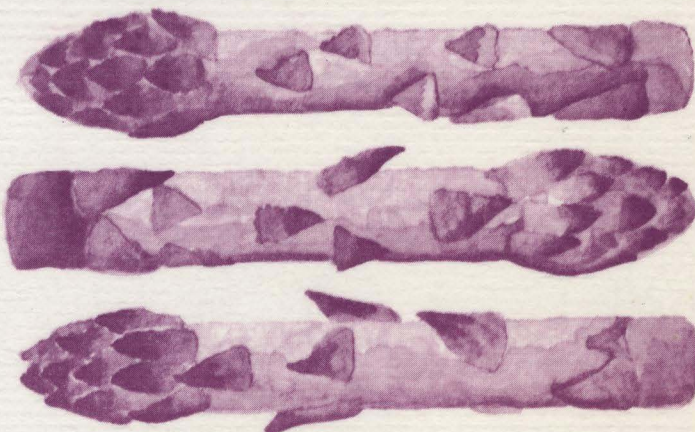
WINES BY THE GLASS

<i>Whites</i>	
1985 JOHANNISBERG RIESLING, Hogue	3.75
1985 CHARDONNAY, Domaine St. George	3.50
1985 VERDICCHIO, 'Casel di Serra' (Bianchi)	3.25
1985 BORDEAUX, Chateau Plessis	2.75
BIANCO, n.v., Coviro	2.50
TAITTINGER CHAMPAGNE, SPLIT (6.32 oz.) Brut la Francaise	9.75

<i>Reds</i>	
1982 CHIANTI CLASSICO, (Gabbiano)	3.50
1985 COTES du RHONE, (Caves de Rasteau)	3.25
1984 GAMAY, 'American Gothic' (Pat Paulsen)	3.25
SIMONE ROUGE, n.v., Lucien Simone	2.75

BAR SPECIALS

SAMUEL ADAMS, BOSTON LAGER, Boston, U.S.A.	3.00
SAMUEL SMITH NUT BROWN ALE, Yorkshire, England	4.00
AUGUST SCHELL PILSNER, New Ulm, Minnesota	3.75
LORD CHESTERFIELD ALE, Pottsville, Pennsylvania	2.75
HOT MULLED CIDER	3.75



FIRST COURSES & SALADS

SOUP OF THE DAY <i>Hot Choices Daily</i>	3.00
COUNTRY TERRINE <i>with Cumberland Sauce</i>	6.00
STEAMED MUSSELS <i>with Pepper, Onions & Garlic</i>	7.25
WINTER SQUASH & POMEGRANATE <i>with Cider Vinaigrette</i>	6.00
MARINATED FILET OF BEEF <i>with Mustard Sauce</i>	7.50
SALMON RILLETTE <i>with Warm Herbed Toast</i>	6.50
STEAMED SAVOY SALAD <i>with Cranberries, Mint & Lime</i>	7.00
GRILLED CHICKEN CAESAR SALAD <i>with Anchovies & Croutons</i>	7.00
CHILLED BASIL PASTA SALAD <i>with Goat Cheese, Olives & Tomato</i>	7.25
PEPPER & ENDIVE SALAD <i>with Salsa Vinaigrette</i>	6.00
FRUIT & CHEESE PLATTER	6.00
HARVEST SALAD	3.00



MAIN COURSES

PUMPKIN FETTUCINE <i>with Parmesan Butter</i>	10.50
SMOKED SEAFOOD PASTA <i>with Capers & Fontina</i>	12.00
BRAISED SWORDFISH STEAK <i>with Red Wine, Peppers & Tomato</i>	16.00
GRILLED CALVES LIVER <i>with Bourbon Glazed Onions & Bearnaise</i>	13.50
TEXAS CHAIN GANG CHILI <i>with Fresh Cilantro</i>	9.00
BRAISED VEAL SHANKS <i>with Gremolata</i>	11.25
JALEPEÑO SHRIMP SAUTE <i>with Scallions & White Wine</i>	14.00
GRILLED SKIRT STEAK <i>with Salsa Fresca</i>	15.00
BRAZILIAN LIME CHICKEN <i>with Cream & Cinnamon</i>	9.50
BAKED HADDOCK <i>with Riesling-Tarragon Beurre Blanc</i>	12.50
HARVEST BURGER	7.00

DESSERTS

GIANDUJA MOUSSE	4.50
PEAR-GINGER UPSIDEDOWN CAKE	4.00
WHITE CHOCOLATE CHEESECAKE	4.50
AUTUMN PIE	4.00
ICE CREAMS	3.50
SORBETS	3.00

Ask your Waiter about
Low Fat-Diet Control Items

